

# Salmon Balls

Sherry Davis

*Apple Pie and Sisterhood; Favorite Recipes From Tri Kappa*

*1 can (16 ounce) red salmon  
1 package (8 ounce) cream cheese, softened  
1 tablespoon lemon juice  
2 teaspoons onion, grated  
1 1/2 teaspoons horseradish  
1/4 teaspoon salt  
1/2 cup chopped pecans  
3 tablespoons parsley, minced*

Drain and flake the salmon.

In a bowl, combine the salmon, cream cheese, lemon juice, onion, horseradish and salt.

Chill for several hours or overnight until firm.

In a bowl, combine the pecans or parsley.

Shape the salmon mixture into a ball. Roll in the nut mixture.

Chill.

Serve with crackers or pumpernickle rounds.

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Per Serving (excluding unknown items): 1319 Calories; 124g Fat (82.3% calories from fat); 40g Protein; 20g Carbohydrate; 5g Dietary Fiber; 299mg Cholesterol; 1291mg Sodium. Exchanges: 1/2 Grain(Starch); 5 Lean Meat; 0 Vegetable; 0 Fruit; 22 1/2 Fat; 0 Other Carbohydrates.